

JONES VALLEY TEACHING FARM

PICO DE GALLO

MAKES: about TWO cups

INGREDIENTS:

- ⇒ ½ cup white or yellow onion, finely diced
- ⇒ 1 small jalapeño, seeds removed and finely diced
- ⇒ 2-3 large tomatoes, cored and finely diced
- ⇒ ¼ cup cilantro, finely chopped
- ⇒ ¼ cup lime juice
- ⇒ ¼ tsp salt, more to taste.



INSTRUCTIONS:

1. Finely chop all ingredients (tomatoes, onion, jalapeno, and cilantro) and combine all of them in a bowl.
2. Add lime juice and salt, then stir thoroughly.
3. Let sit for at least 15-30 minutes before serving. Allowing it to sit for longer will allow the flavors to marinate even further adding to a more flavorful dish!

Pico de Gallo can be eaten as a fresh salsa with tortilla chips or over tacos. As long as it's covered, Pico de Gallo can keep in the refrigerator for a few days.

